



AZIENDA AGRICOLA
VALLE DELL' ASSO



The agricultural company Valle dell'Asso represents the continuity of a wine tradition begun too much time ago.

The history begins with Donato Vallone (1796-1867), owner of vineyards from 1820 in the little town of Cutrofiano, still part of the assets of the company. Then it goes on with Pietro

Vallone, who, in 1881, sent a gift to his grandson, the philosopher Pietro Siciliani, "the tear" a rosé wine of its production. Giosuè Carducci, prize Nobel for literature (1906), was a frequent visitor of Siciliani house, and drinking that "tear" he said: "If Galatina has of these tears, it would always cry". The wine that received such a lot of



enthusiasm from the Tuscany poet, had its characteristics to the screws of negroamaro that sank their roots in the lands of Galatina and from it they drew scents, aromas and taste. The life of the company continues calmly, exceeding the flagellum of the Phylloxera vastatrix, the terrible parasite, that at the end of 1800 exploded all over Europe.

In 1920 the old vineyards, destroyed by the plague, were substituted by new ones, but they need a new modern and bigger wine cellar, and the electric power plays an important role in the modernization.

In 1940 the second world war bursts, then on September 8th, 1943 the armistice, but Italy remains divided, to the north the fight goes on, railway lines dismantled and all connections between North and South Italy, were along impossible. Augusto Vallone, father of the actual owner, together with some friends coming from Piemonte, who had some vineyards and wine cellar in Salento, begins the armament of one tanker from the evocative name of "Thorn of



Bacchus".

The ship was launched on January, 16th 1946 from Vallone Emilia, said Ilia, Luigi's sister. Thanks to this ship and the revival of the traffics this terrible period of the war was overcome. In the wine cellar of via Guidano in Galatina, the wine has been produced

from 1920. Today the old building has been restructured and equipped with modern



equipments. The new tank in stainless steel has been upgraded, the new system of soft pressing has been installed and the new technology of the cold was introduced, this was necessary in order to obtain wines of quality in a warmth-barren atmosphere like that one in



Salento. Luigi Vallone assumes the direction of the company in 1962 when many things were changing: the old farmers were in crisis, the old vines, implanted between 1920 and 1925 from the father Augusto and the uncle Giuseppe, were extirpated to implant the new vines with vines cultivated in counter espalier. Luigi starts the direct

conduction of the lands, he bought the first tractors, subsequently he modernized also the wine cellar. Gino is a wine-dresser who from forty three years has been engaged to carry on a tradition that from generation to generation has renewed the agreement with its earth, using old gestures always actual like tilling the earth and implanting new vineyards.

Don Gino, as all call him, from 1995 has found the wine cellar and its quota lands and has begun to bottle; this new stage of his business history has been possible thanks to collaboration Elio Minoia, wine steward of long experience both in vine and in wine cellar.

The vineyards of Valle dell'Asso are situated in the Salento flat, an ancient wine earth.

The vines, raised to counter espalier with a density of 5000 stubs for hectare, with an age from 1 to 35 years, are located in the towns of Galatina, Cutrofiano, Sogliano Cavour and Salice Salentino. They extend for fifty

hectares, with an exposure from north to south that favours the radiation of the sun on the leaves. The light of 40° the parallel on the leaves and the clusters, has an influence directed on the quality, the structure and the equilibrium of the wine. In fact during the vegetative period, the vineyards of



Galatina enjoy 3,000 hours of sunlight. In the barren warm climate of the Salento and on the ground of medium-paste, that people call here piromàfo, that is in a position of resisting to the



drought (from the Greek piro macos fight the fire), the company cultivate in dry farming, that means without water. This technique, that allows a grape-growing of quality, previews little deep weedings that allow to the land to breathe, avoiding humidity coming up, helped from an organic balanced dunging. Since a long time the company practices the biological agriculture that assures the respect of the atmosphere together with the methods of traditional cultivation.



The vines present in the vineyards are those traditional ones like the Negramaro, Primitivo, black Malvasia of Lecce, Aleatico, Montepulciano of Abruzzi and Aglianico as red berry and Malvasia di Candia, Fiano of Puglia, Garganega and Chardonnay as white berry. The bench mark of the business philosophy says that "the

wine first of all is born in the vine and then in wine cellar in the steel and the wood". The company, apart from chardonnay, did not introduce international vines because they want to keep identity of the land and therefore of salento wines. Valledell'Asso extends for 100 hectares: 30 hectares of olive grove of which 20 to traditional olive grove and 10 of intensive cultivation, while in others 20 hectares currently retired, the screw will return shortly.



The logo business of Valle dell'Asso is gained from an ancient currency of Taranto (250 a.C.) that filler a Greek owl that is then the mark of Galatina. Of this Greek origin it is remained trace in the customs, in the traditions, the sacred rituals and the language of the first inhabitants. The owl is also an unusual collection of Gino Vallone that in the course of its travels in Italy and to the foreign country, has a collections of approximately five hundred, produced with the more various materials, from the wood to the ceramics to silver, than soon will be exposed in wine cellar.

A good wish, that one of the owl, that Valle dell'Asso wines carries all over the world holding high the reputation of Salento wines.

